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CORRECTIVE ACTION REPORT

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#	REF.	AREA	ITEM
1	20	Cont On the con	
1	38	Great Outdoors Restaurnat	There were many greats and gravings, exposed nining and wining an Pullshands and Dealthands
		Restaurnat	There were many cracks and crevices, exposed piping and wiring on Bulkheads and Deckheads,
		Corrective action:	especially in the scullery. Ongoing maintenance in this area.
		Corrective action.	Ongoing maintenance in this area.
		Svenn's	
2	14*	Ice Cream Parlor	There was no air break on the ice cream dipper well.
		Corrective action:	Air break was installed.
3	35*		There was no waste paper towel receptacle at the handwashing sink.
			There was no waste paper tower receptacie at the nandwashing shik.
		Corrective action:	A wast paper towel receptacle was installed.
		Le Bistro	
4	21	Le distro	There were open holes and gaskets with open ends on the lids to the ice cream freezer.
-	21	Corrective action:	Holes have been sealed and new gaskets installed.
		Corrective action.	Tioles have been sealed and new gaskets installed.
_	10/00		
5	12/29*	<i>a</i>	There was a soiled cardboard aluminum foil dispenser on the counter.
		Corrective action:	Easy cleanable plastic dispenser was issued to replace cardboard.
6	22*		There were spots and streaks on clean glassware stored in this area.
	22	Corrective action:	Diversy agent checked dispenser of glass washing machine.
		Bell Boxes	
7	20	Den Dores	One Microwave oven was missing the upper splash panel.
		Corrective action:	Splash panel is on order.
	20		
8	38	Compating actions	There were many exposed wires and piping on bulkheads.
		Corrective action:	In Progress

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9	4*		Many of the atmospheric backflow preventers on the warewashing machines were located below soap and chemical rinse dispensers.

		Corrective action:	In progress of moving the soap and chemical dispenser.
10	21/29*	Corrective action:	Many insulated pipes were wrapped with aluminum that had become soiled or torn. In progress with installing new insulation with steel protection.
11	4*	Sport Illustrated Bar Corrective action:	The backflow preventer vent on the carbonator was plugged. Parts are on order.
12	38	Main Galley Pastry	There was a loose deckhead panel needed re-attaching over reach in freezer A24.
		Corrective action:	The deckhead panel has been replaced properly.
13	21	Corrective action:	There was difficult to clean silicone sealant on the side of the oven. Excessive silicone sealant has been removed.
14	28	Main Galley Ice Machine Room	Ice machine #3 had an easy to remove deflector shild that had not been removed for cleaning. The shield and the area around it was soiled with slime mold.
		Corrective action:	Deflector shield has been removed for proper cleaning. Personnel in charge was made aware and closer supervision is in place.

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#	REF.	AREA	ITEM
15	7*	Main Galley Fwd. Beverage Station	The backflow preventer at the water filter was leaking and dripping onto the counter below. A backflow preventer
		Corrective action:	is not required in this location and it should either be removed or replaced. A new backflow preventer was installed.
16	29*	Corrective action:	The bottom utility connections of both juice machines were soiled with dust. Both connections were cleaned and the personnel in charge of cleaning was made aware.

17	29*		The top of one machine was soiled with dust. This dust had come from the supply direct over the machine and the duct was heavily soiled with dust.	
	21	_	There was not easy access to the back of the one juice machine because it was mounted too close to the bulkhead.	
		Corrective action:	The machines will be relocated on the same counter away from the wall.	
18	39*	Soup Kitchen	There was less than 220 lux (20 foot candles) of light over the one food prep table. Add an addl. Light.	
		Corrective action:	In progress of installing new lights.	
19	20	Bakery	The weighing pan was cracked and scratched making it difficult to clean.	
		Corrective action:	A new weighing pan is on order to replace the existing one.	
		Pot Wash		
20	28		Numerous previously cleaned sheet pans were found soiled with grease and food residue.	
		Corrective action:	Personnel was instructed and closer supervsion is in place.	
21	25*		The wash water temperature in the wash sink was not hot enough to help cut the grease on the sheet pans.	
<i>L</i> 1	23		Change this water as frequent as necessary to keep it hot.	
		Corrective action:	The personnel was made aware to check water temperature more frequently.	
			Closer supervision is in place.	

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	REF.	AREA	ITEM
22	30*	Main Galley Aft. Dishwash Area Corrective action:	The drain channel of the over counter shelf, which is used for both clean and soiled side of the drop-off. The only drain hole was over the clean landing and this water was dripping on the clean dishes. New drain holes were drilled on both sides of the counter shelf.
23	7*		Water was pooling on the clean landing of the glass washer. Install an addl. Drain line in the corner or raise the landing to drain.
		Corrective action:	Additional drain pipes were installed on the landing table.
24	21	Crew Galley Potwash	The lower shelf of the clean pot storage rack was difficult to clean due to residue from the deck installation.

		Corrective action:	Deck installation splashes have been removed from surface.
25	21	General Food Service:	The exterior of non-food contact surfaces of equipment including ovens, hoods and cabinets had cracks
			and crevices, hole, fasteners etc that were difficult to clean.
		Corrective acton:	In progress of sealing and insulating the above areas.
26	20		The interiors of some food contact equipment including ovens and salamanders had cracks and crevices,
			exposed wire and corrosion
		Corrective action:	In progress of sealing and insulating the above areas.

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#	REF.	AREA	Tage 3
27	38	General Food Service	There were cracks and crevices, holes, detached panels, attached wires, exposed pipes and pipe insulation on bulkheads and deckhead steampipes.
		Corrective action:	In progress of sealing and insulating the above areas.
28	38		There were exposed cooling coils, wires and pipes in many of the cold rooms in the galley & provisions.
		Corrective action:	New protective covers will be installed over the piping.
29	21		The fan guards in the walk-in refrigerators in the Main Galley were soiled with dust.
		Corrective action:	A routine maintenance program is in place to clean these fan guards frequently.
30	21		There was a large amount of frost build-up on the coils in many of the walk-in freezers in provisions making them difficult to clean.
		Corrective action:	The defrosting routine freqency was increased to avoid frost built-up.
		END OF REPORT	

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